UNIQUE UGP 3

PORTABLE CAMPING REFRIGERATOR

Installation and Owners Manual

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information consult a qualified installer, service agency or the gas supplier.

!SAVE THESE INSTRUCTIONS!

FOR YOUR SAFETY IF YOU SMELL GAS

- Open windows.
- Do not touch electrical switches.
- Extinguish any open flame
- Immediately turn off gas supply and call your gas supplier
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance

FOR YOUR SAFETY

If you smell gas:

1. Evacuate enclosure
2. Call professional for help

The installation of the appliance must conform with local codes ANSI Z21.74 1992, in the absence of local national Fuel Gas Code, ANSI Z233.1, and in Canada B149.2 Propane Storage and Handling Code

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Chapter 1

Welcome & Congratulations

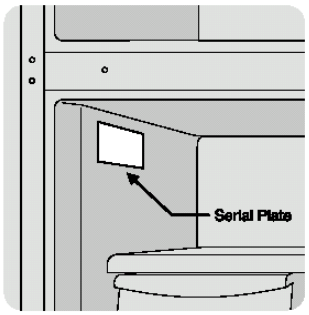
Congratulations on your purchase of a **UNIQUE** refrigerator!. We are very proud of our product and we are completely committed to providing you with the best service possible. Your satisfaction is our #1 priority. Please read this manual very carefully. It contains valuable information on how to properly maintain your new gas refrigerator.

We know you will enjoy your new refrigerator and Thank You for choosing one of our Unique Gas Products. We hope you will consider us for future purchases.

PLEASE READ AND SAVE THESE INSTRUCTIONS

This manual provides specific operation instructions for your model. Use your refrigerator only as instructed in this manual. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining the appliance

Please record your model and serial # shown below for future reference. This information is found on your CSA rating/serial plate inside the refrigerator compartment.



Please mail in the **Warranty Registration Card** included with you refrigerator.

Safety and Warnings

If you smell gas

- Open Windows
- Don't touch electrical switches
- Extinguish any open flame
- Immediately call your gas supplier

For you Safety

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this unit or any other appliance

Warning

- Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information consult a qualified installer, service agency or the gas supplier.
- This product can produce Carbon Monoxide. Carbon Monoxide has no odour and can kill you. The burner and flue system must be kept clean. See owner's manual for cleaning instructions.
- Electrical Grounding Instructions: This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazards and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug
- Provide ample ventilation, especially when sleeping. This refrigerator **"**consumes air" (oxygen). Do not use this refrigerator in unventilated structures to avoid endangering your life. Provide additional ventilation for any additional fuel-burning appliances and additional **"**occupants.**"**

Installation Instructions

- The installation of the appliance must conform ANSI Z21.74 1992 in the absence of local national Fuel Gas Code, ANSI Z233.1, and in Canada B149.2 Propane Storage and Handling Code

Chapter

2

Installation and Operating Instructions

Installation

For best performance at high ambient temperatures, there must be free air circulation over the cooling unit at the rear of the refrigerator.

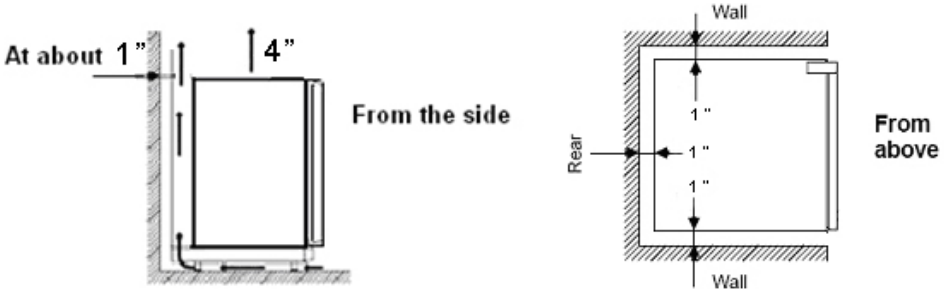
Ensure that there is a free air space above the refrigerator and that the flue (chimney) on top of the cabinet is not covered in any way. Do not place the refrigerator in a space where air circulation is restricted. Follow "clearance" instructions.

This UNIQUE 3 appliance has been certified as a portable camping appliance in North America. Per the ANSI standard, this refrigerator is intended for use both indoors in adequately ventilated structures, and outdoors. Please refer to relevant provincial /state codes. While using on electrical operation this unit can be used in an enclosed area but must still be protected from moisture and comply with all clearances.

For installation, for maintaining proper clearances from combustible material to the refrigerator, the following minimum clearance must be observed:

Clearances

Minimum clearances to combustible materials are:
Top – 4"
Sides – 1"
Rear – 1"



Note: DO NOT install the appliance directly on carpeting. Carpeting must be removed or protected by a metal or wood panel beneath the appliance, which extends at least the full width and depth of the appliance.
Keep appliance area clear and free from combustible materials, gasoline and other liquids with flammable vapors.

WARNING – DO NOT USE FLAME TO CHECK FOR GAS LEAKS

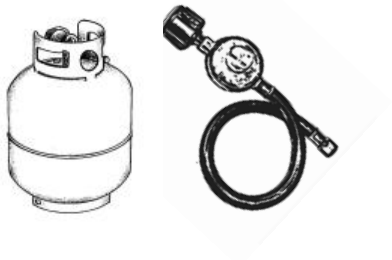
Levelling

Ensure the fridge is leveled by using a 2ft level; the operation of this unit uses an absorption system which requires the appliance to be level in order to operate effectively.

Connecting to Gas Cylinder

The refrigerator is designed for a 20# steel propane self contained fuel cylinder of not more 4.6 gal (20lbs) capacity. The cylinder(s) must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation, DOT SPEC. 39 (49CFR 178.65).

Connecting of Gas Supply



1. Use supplied regulator and hose to connect your appliance to the gas supply
2. Hook up the 5/8"-18UNF connection to the back of your appliance using a back up wrench
3. Attach the regulator cap to the tank inlet connection and ensure it is tight
4. After connecting, all ***gas connections must be checked for leaks***. For this, put a soapy solution on all gas connections, turn on the gas cylinder manual valve and watch for bubbles. **Never use an open flame to check for leaks**

Note: The gas supply system must incorporate a pressure regulator to maintain a supply pressure of not more than 12" water column and no less than 11" water column. (Max setting)

General Operating Instructions

Importance of Leveling a Refrigerator

The refrigerator must be adjusted to a vertical position in both directions. In an absorption refrigeration system, ammonia is liquefied in the finned condenser coil at the top rear of the refrigerator. The liquid ammonia then flows into the Evaporator (inside the freezer section) and is exposed to circulating flow of hydrogen gas, which causes the ammonia to evaporate, creating a cold condition in the freezer.

When starting this refrigerator, the cooling cycle may require up to four hours of running time to begin cooling before the cooling unit is fully operational, you can then begin slowly loading the compartment.

The tubing in the evaporator section is specifically sloped to provide a continuous movement of liquid ammonia, flowing downward by gravity through this section. If the refrigerator is operated when not level, liquid ammonia will accumulate in sections of the evaporator tubing. This will slow the circulation of hydrogen and ammonia gas, or in severe cases, completely block it, resulting in a loss of cooling. Warranty will not cover recharge/rebuild if caused by not running the fridge level.

This refrigerator operates LP Gas (Propane), 110V (Electricity) and 12V DC

Gas Operation

"Start Up" Procedure

After initial installation, servicing, or changing gas cylinders etc., the gas pipes may contain some air which should be allowed to escape by briefly turning on the refrigerator. This will ensure that the flame lights immediately.

1. Make sure that all valves between the gas container and the refrigerator are open.
2. Turn selector switch (E) to gas.
3. Depress the safety device control (C) and hold it down while immediately depressing the piezoelectric igniter button (A) repeatedly.
4. Check the flame indicator (B) to see whether the flame is alight.
5. Keep the safety device control (C) depressed for a further 10-15 seconds.
6. Release the safety device control (C) and again check to see that the flame is alight.

7. Adjust the thermostat knob (D) to desired temperature setting after 4 to 8 hours of operation.
8. To terminate gas operation, turn selector switch (E) to either AC, DC or OFF position.

Shut Down Procedure – LP Gas

A. Turn selector knob "E" to the "AC, DC or OFF" position

B. Shut the gas off at the LP-gas supply cylinder when the appliance is not in use.

C. If the refrigerator will not be in operation for a period of weeks, it should be emptied, defrosted, cleaned and the doors left open. The ice tray should also be dried and kept outside the cabinet.

110V Operation

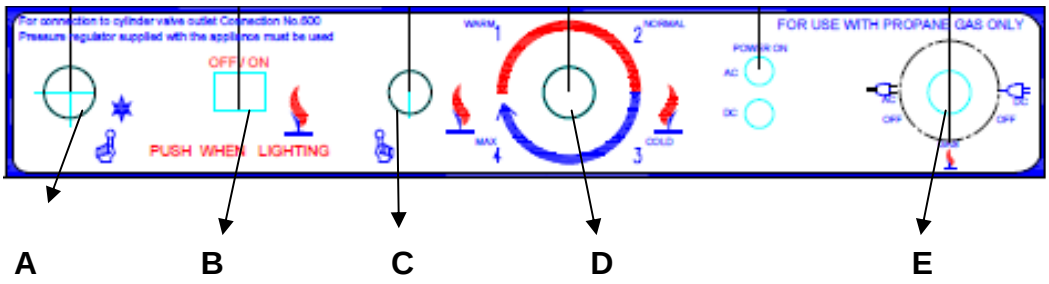
1. Make sure that the gas valve is turned off at the tank.
2. Ensure the electrical cord is plugged into a grounded outlet
3. Turn the selector switch (E) to AC position, AC power indicator will illuminate
4. Adjust the thermostat knob to desired temperature setting after 4 to 8 hours of operation.

12V DC Operation

1. If 110 Volts or LP gas is not available, the refrigerator can work with DC12V (3-Way models only).
2. Make sure that you turn the main power switch (E) to "DC" position. Then you can connect the 12VDC power to the terminal block which is available in the rear bottom part of the refrigerator.
3. DC operation is not as efficient as LP Gas or AC operation. DC electric should not be used to initially cool the refrigerator. Only use DC when the other modes are unavailable (for example; while in transit). When you start to use AC or gas supply, make sure that you disconnect the DC power input.

CONTROLS – See Fig 1. for description of controls on next page

Figure #1



Thermostat

The refrigerator cooling temperature is controlled by a combination thermostat that can be adjusted by turning knob **D** to different settings to maintain the desired refrigerator temperature when operating on either gas or 110V. Knob **C** also incorporates a safety device which automatically shuts off the supply of gas if the flame goes out. The piezo electric igniter discharges sparks onto the burner when the button is pushed. *See Figure #1*

1. **"DEF" Defrost setting on the Gas/Electric Thermostat:** In gas operation, the thermostat closes its main valve and the burner runs continuously at the bypass rate or pilot flame. (turn fully counter clockwise), and in 110V operation the element will cycle off, until cooling is again required.

2. **"MAX" Setting of the Thermostat:** In gas operation, the thermostat allows the burner to remain on high flame continuously. (turn clockwise), and in 110V operation the element will stay on until the desired temperature is reached inside the fridge.

3. The thermostat can be adjusted between "Max" and "Warm" to obtain the desired fridge temperature. When the thermostat reaches the set temperature, it will reduce the burner back to bypass operation or shut the element off in 110V operation.

4. In DC operation the fridge will only maintain the temperature that's already been achieved. **There is no thermostatic function.**

When operating on 110V or LP gas the setting of the thermostat is critical, and recommend it be adjusted to maintain a dry frost on the cooling fins (approx 38° Fahrenheit or 3° Celsius). Adjust the thermostat knob closer to "Max" (clockwise) when the ambient temperature rises.

How to Use the Refrigerator

FOOD STORAGE COMPARTMENT

The food storage compartment is completely closed and unventilated, this is necessary to maintain the required low temperature for food storage. The coldest areas in the refrigerator are under the cooling fins and at the bottom of the refrigerator. The warmer areas are on the upper door shelves. This should be considered when placing different types of food in the refrigerator.

FROZEN FOOD STORAGE COMPARTMENT

This compartment is not designed for deep or quick freezing of food. Meat or fish, whether raw or prepared, can be stored in the frozen food storage compartment provided they are pre-cooled in the refrigerator. To prevent food from drying out, keep it in covered dishes, containers, plastic bags or wrapped in aluminum foil.

Defrosting

Frost will gradually accumulate inside the refrigerator and freezer surfaces. It must not be allowed to grow too thick as it acts as an insulator and adversely affects the refrigerator performance. Check the formation of frost every week and when it exceeds ½" thick, defrost the refrigerator.

Shut off and empty the refrigerator, leaving the fridge and the freezer doors open. Defrosting time can be reduced by filling the ice tray with hot water and placing it in the freezer compartment.

DO NOT USE A HOT AIR BLOWER, PERMANENT DAMAGE COULD RESULT , DO NOT USE A KNIFE, AN ICE PICK, OR ANY OTHER SHARP TOOLS TO REMOVE FROST FROM THE FREEZER COMPARTMENT.

FRIDGE SECTION

Inside the refrigerator compartment, the defrost water into a catch tray inside the fridge which can be removed and emptied. If heavy frost has built up on the cooling fins

creating a lot of defrost water, your water reservoir may overflow, we suggest you inspect reservoir before/after cycle.

FREEZER SECTION

This area must be wiped down with cloths to remove water after defrosting; there is no catch tray for this compartment

When all frost is melted in the freezer compartment & interior of the refrigerator it should be wiped up with a clean cloth. Replace all food and set the thermostat to its normal position.

Cleaning

Cleaning the refrigerator is usually done after it is defrosted or put into storage. To clean the interior liner of the refrigerator, use a lukewarm water and weak soda solution. Use only warm water to clean the finned evaporator, gasket, ice trays and shelves.

Never use strong chemicals or abrasives to clean these parts as the protective surfaces will be damaged. It is important to always keep the refrigerator clean. Dishwasher detergent is recommended

Chapter

3

Maintenance & Service

The user should be aware of service that must be done on a regular schedule to keep the refrigerator operating properly. Installation must be by a licensed gas fitter in accordance with local codes or must comply with Propane Installation Code CAN/CGA-B149.2 (latest edition)

- Keep appliance area clear and free from combustible materials, gasoline and other liquids with flammable vapors.
- Do not obstruct the flow of combustion and ventilation air, ensure clearances are followed..

REFRIGERATOR REMOVAL

Before working on the refrigerator, shut off the gas supply. Disconnect the gas supply line at the rear of the refrigerator. Always use a back up wrench when loosening and tightening this connection. Disconnect fridge from 110V source.

Warning: To avoid electrical shock always unplug your fridge before cleaning. Ignoring this may result in injury.

PERIODIC MAINTENANCE

Before working on refrigerator, shut off the gas supply. Disconnect the gas line at the rear of the refrigerator. Always use a back up wrench when loosening and tightening this connection.

To keep your refrigerator operating effectively and safely, periodic inspection and cleaning of several components is recommended once or twice a year, sometimes more often depending on environment.

- It's important to keep the area at the back of the refrigerator clean. Clean the coils on the back of the refrigerator. Use a soft bristled brush to dust off the coils.

Note: **The following maintenance is required at least once or twice a year at least, more often based upon usage/environment.**

- Check all connectors in the complete refrigerator LP gas system for gas leaks. The LP gas supply must be turned on. Apply a non corrosive bubble solution to all LP connections. The appearance of bubbles indicates a leak and should be repaired **immediately** by a qualified serviceman.

WARNING – DO NOT USE FLAME TO CHECK FOR GAS LEAKS

PROCEDURE FOR CLEANING THE COOLING SYSTEM FLUE

WARNING: Carbon Monoxide can be hazardous to your health. Gas appliances may emit excessive Carbon Monoxide if the refrigerator's burner, burner orifice, and the flue tube are not regularly cleaned. To prevent Carbon Monoxide, the burner, burner orifice, and the cooling system's flue tube must be cleaned at least once a year and after all prolonged (seasonal) shut-down periods. Refer to the following cleaning procedures, or contact a qualified installer, your dealer.

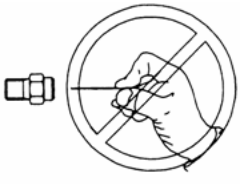
1. Before cleaning, cover the burner to protect it from dirt;
2. Remove the refrigerator from its enclosure.
3. Remove the spiral flue baffle from the flue tube.
4. Using a stiff brush or fine emery cloth, clean the spiral flue baffle of debris.
5. Clean the inside of the flue tube with a flue brush. Inspect burner after cleaning.
6. Re-install the spiral flue baffle. Insure the spiral flue baffle is securely in place. The spiral flue baffle is required for efficient cooling while operating in the gas mode.

CLEANING THE BURNER

Take off the protection hood and do the following:

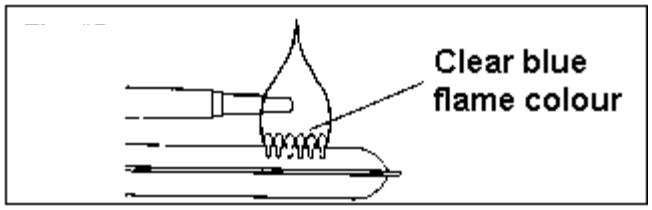
1. Clean the openings and the burner screen with a wire brush
2. Clean and inspect the electrode and thermocouple. If either is corroded, have it changed. Check that they are well attached and if necessary tighten the screws
3. Check that the spark is created by pressing the electric piezo ignite button on the control panel.

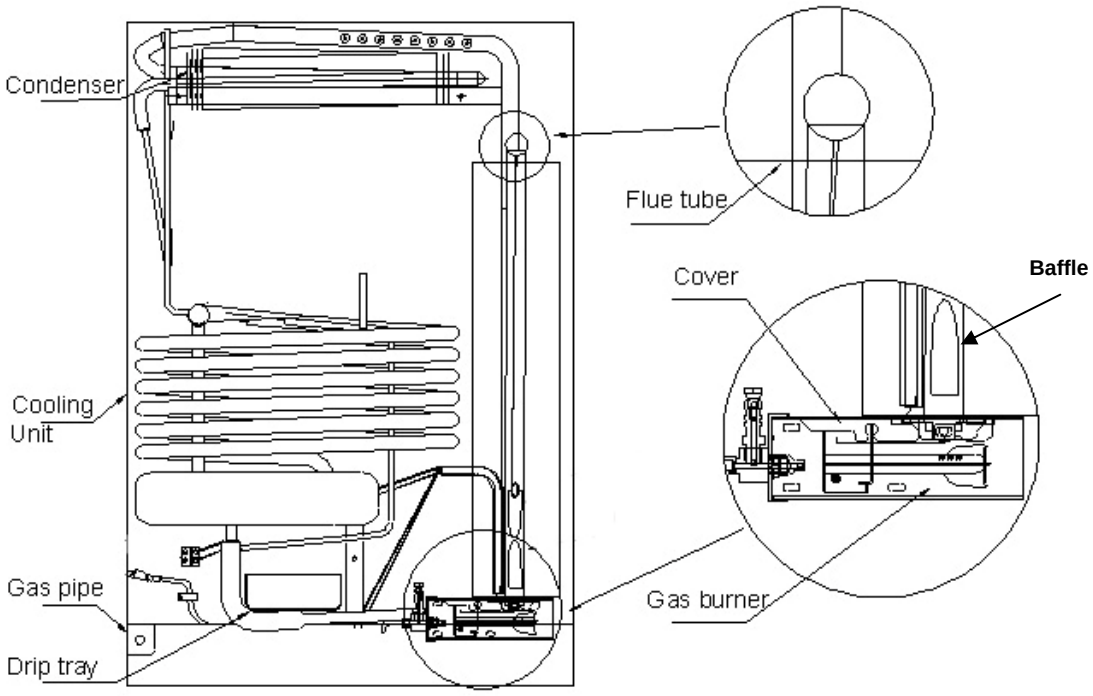
4. Before removing burner orifice, clean burner area of any soot, scale or dirt Remove the orifice and soak it in alcohol (isopropyl alcohol or thinners) and blow it out with compressed air. Do not use thin objects to either clean or unblock the injector. Re-install and tighten burner orifice.
5. Replace burner



Warning - DO NOT use a pin or wire when cleaning the burner orifice as damage can occur to the precision opening. This can cause damage to the refrigerator or create a fire hazard. It will also create **extremely dangerous** levels of carbon monoxide.

Visually check burner flame to ensure you have a clean burning flame, this is represented by a blue looking flame, a yellow/orange flame represents a dirty burner or orifice and needs to be cleaned.





EXPLODED VIEW OF BURNER ASSEMBLY

VIEW OF BACK OF THE APPLIANCE

WARNING – Button **(C)** Fig#1, page 7, must be manually depressed to allow gas pressure to flow to the burner orifice. Be sure to apply the leak check solution before depressing this button. DO NOT allow any open flame, sparks, smoking, etc. in the area of the test. DO NOT depress **(C)** for over 30 seconds. If leak occurs, correct problem, recheck with leak test solution then light the burner according to the instructions under **Operation Instructions, Chapter 2**

Chapter

4

TROUBLESHOOTING INSTRUCTIONS & SUGGESTED SPARE PARTS TO KEEP ON HAND

REFRIGERATOR DOES NOT COOL, CHECK LIKELY CAUSES:

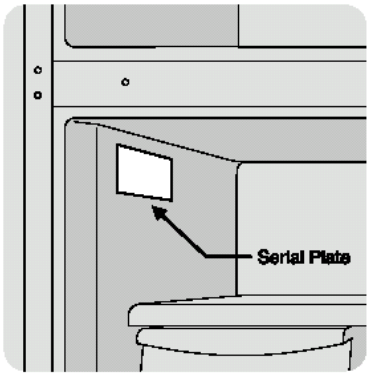
1. Burner orifice clogged. Clean. See section MAINTENANCE & SERVICE, CHAPTER 3
2. Check to ensure refrigerator is level – (left to right and front to back)
3. Restriction on air flow across cooling unit.
4. Heavy frost build up on evaporator fins. Defrost.
5. Flue baffle not inserted properly in flue tube.
6. Improperly set thermostat. See paragraph on thermostat. In hot weather or heavy use the setting should be closer to "Max" than usual.
7. Burner dirty. Clean. See Section MAINTENANCE & SERVICE, CHAPTER 3,
8. LP gas pressure low at burner. Regulator pressure must not drop below 11 inches W.C (water column) on high fire.
9. 110V supply disconnected or heating element not functioning
10. Burner damaged. Replace.
11. Odours and fumes
    - Dislocated burner
    - Damaged Burner
    - Dirty orifice
    - Dirty flue tube – CHAPTER 4.

Suggested Spare Parts

The following is a list of commonly used parts which are available:

- Burner orifice
- Burner
- Electrode
- Thermocouple
- Piezo Igniter (push button)
- Baffle

Contact your dealer or an authorized service center for parts and repairs as needed. Quote Model & Serial # - See CSA rating/serial plate on inside left wall.



Chapter

5

Door Removal & Reversal Instructions

This appliance has the capability of either opening the door from the left or right side. The unit is delivered to you with the door opening from the left side, to the right. Should you desire to reverse the opening direction, please follow the following instructions.

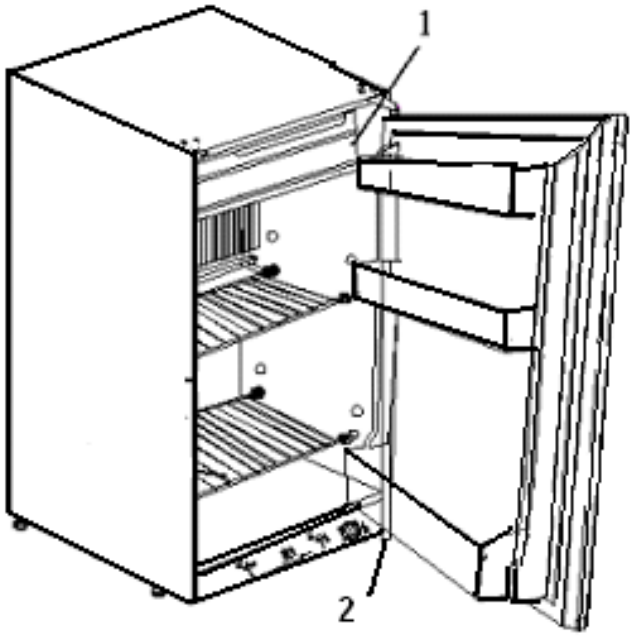
NOTE: All parts removed must be saved to do the re- install the door.

How to reverse the door: Figure #3.

1. Remove the lower hinge by loosening and removing the screws with screwdriver, (2) position.(Figure #3)
2. Carefully lower the door and remove it.
3. Remove the three screws from the left top hinge (1) position; take the plastic part off the hinge position.
4. Remove the three screws from the right top hinge and take off the hinge, insert the plastic part, rivet the three screws thereafter.
5. Take off the lower hinge and fix it to the opposite side.
6. Take the door. Insert the lower hinge axle into the right bottom hole of the door.
7. Fix the spare hinge to the left top position of the cabinet. Adjust the door; make it straight and in alignment with the cabinet.

Note: As the door gasket gets pressed-in during shipment, after reversing the door the gasket might have to be reset. If there is a gap between the cabinet and the door gasket, set the gasket by gently pulling it out to seal the gap. If necessary, you are recommended also to use the hair drier to warm the gasket in hot water to get rid of the gap.

Figure#3



Chapter 6

Looking Inside

SHELF ADJUSTMENT

Refrigerator shelves are easily adjusted to suit individual needs. Before adjusting the shelves, remove all food.

Food Storage Ideas

FRESH FOOD STORAGE

- The fresh food compartment should be kept between 38° F and 40° F (3.3° C and 4.4° C) with an optimum temperature of 38° F (3.3°C).
- Avoid overcrowding the refrigerator shelves. This reduces the circulation of air around the food and results in uneven cooling.

MEAT

- Raw meat and poultry should be wrapped securely so leakage and contamination of other foods or surfaces does not occur.

FROZEN FOOD STORAGE

- The freezer compartment should be kept at 8.6°F (-13°C) at a 77°F (25°C) room ambient
- A freezer operates most efficiently when it is slowly loaded to 2/3 full.

PACKAGING FOODS FOR FREEZING

- To minimize dehydration and quality deterioration, use aluminium foil, freezer wrap, freezer bags or airtight containers.

- Force as much air out of the packages as possible and seal them tightly. Trapped air can cause food to dry out, change color, and develop an off-flavor (freezer burn).
- Wrap fresh meats and poultry with suitable freezer wrap prior to freezing.
- Do not refreeze meat that has thawed.

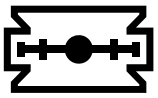
LOADING THE FREEZER

- Avoid adding too much warm food into the freezer at one time. This overloads the freezer, slows the rate of freezing, and can raise the temperature of frozen foods.
- Leave a space between the packages, so cold air can circulate freely, allowing food to freeze as quickly as possible.

Care and Cleaning

Keep your refrigerator and freezer clean to prevent odor build-up. Wipe up any spills immediately and clean both sections at least twice a year. **Never** use metallic scouring pads, brushes, abrasive cleaners or strong alkaline solutions on any surface. **Do not** wash any removable parts in a dishwasher.

NOTES:

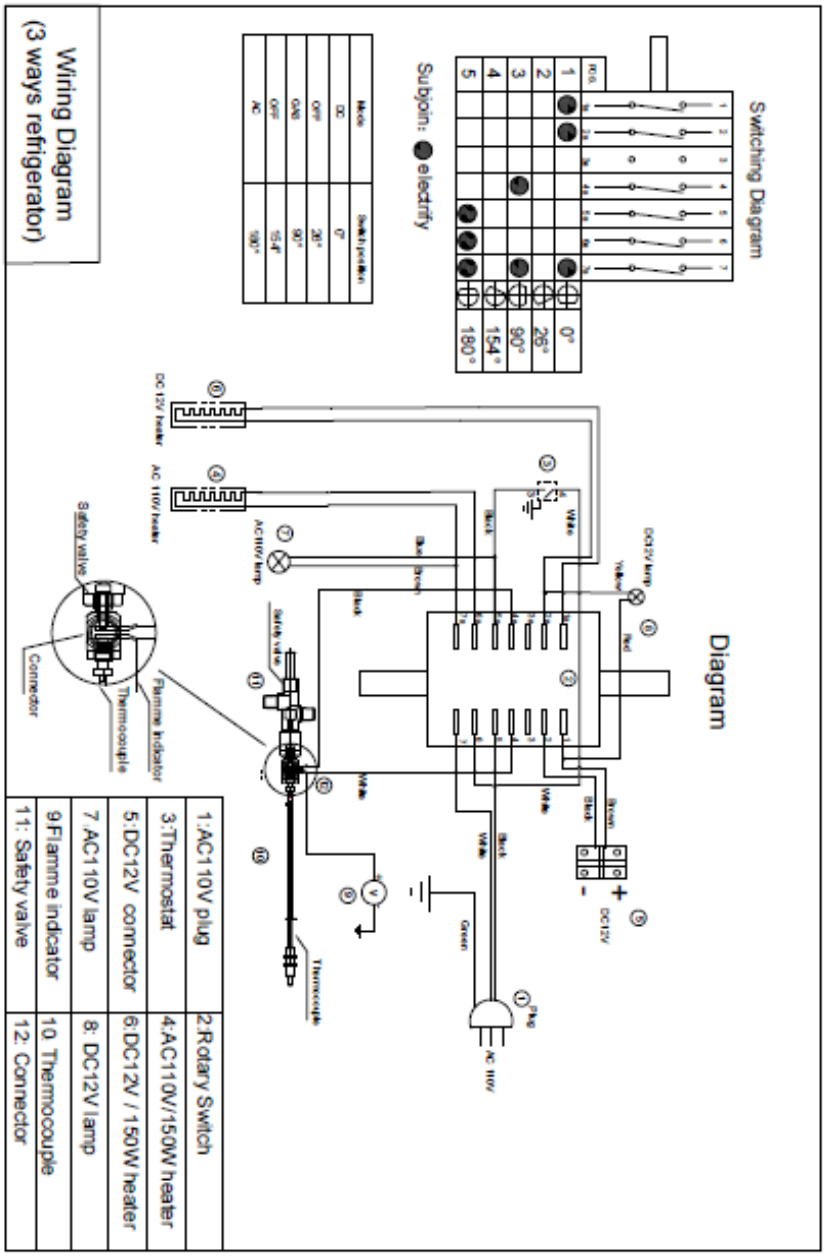


Do not use razor blades or other sharp instruments, which can scratch the appliance surface when removing adhesive labels. Any glue left from tape or labels can be removed with a mixture of warm water and mild detergent, or, touch the glue residue with the sticky side of tape you have already removed. **Do not remove the certification/serial plate.**

Chapter

7

Wiring Diagram

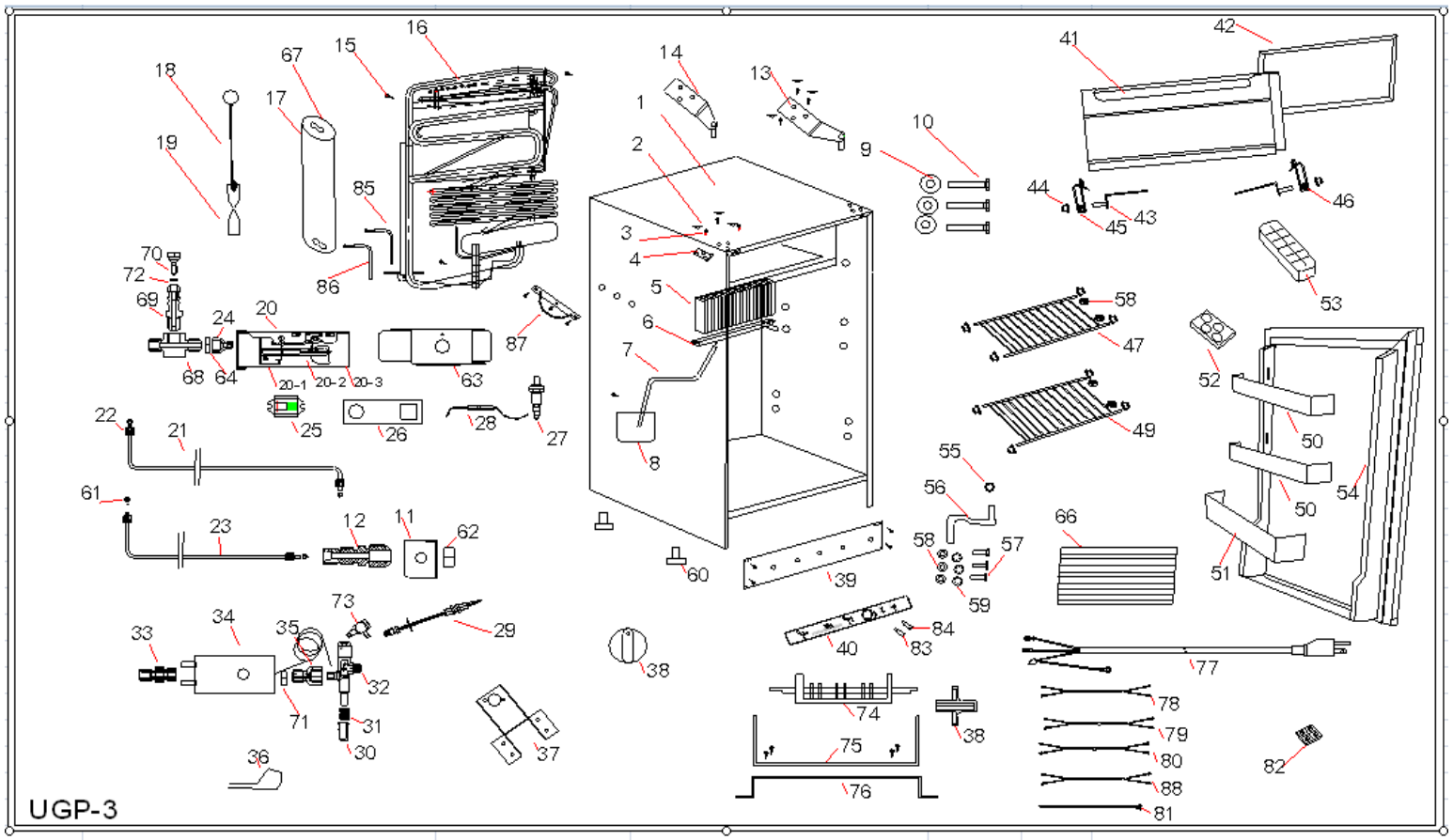


Chapter

8

Parts Diagram and List

UNIQUE UGP 3 - EXPLODED DIAGRAM



UNIQUE UGP 3 – Parts List

NO	Item	Code
1	Cabinet	N/A
2	M5 Screw cover	UGP-DL00009240
3	Flat head stainless steel bolt	UGP-DL00001053
4	Cassette	UGP-DL11802126
5	Heat sink	UGP-DL10001131
6	Drip tray	UGP-DL10001005
7	Drainage hose	UGP-DL00009088
8	Drainage box	UGP-DL10001155
9	Washer	UGP-DL10001020
10	Bolt	UGP-DL00001147
11	Inlet nipple holder	UGP-DL10001096
12	Inlet nipple	UGP-DL10001267
13	Left top hinge	UGP-DL10001091
14	Right top hinge	UGP-DL10001092
15	Screw	UGP-DL00001008
16	Cooling unit	UGP-DL10003001
17	Insulation cover	UGP-DL10001273
18	Baffle holder	UGP-DL10001173
19	Baffle	UGP-DL10001139
20	Burner assembly	UGP-DL10001144
20-1	Burner holder	UGP-DL10001179
20-2	Burner box	UGP-DL10001177
20-3	Burner	UGP-DL10001178
21	Gas pipe	UGP-DL10001275
22	Nut for jet	UGP-DL10001113
23	Burner gas pipe	UGP-DL10001276
24	Jet	UGP-DL18301171
25	Flame indicator	UGP-DL18301013
26	Flame indicator holder	UGP-DL18301015
27	Piezo ignitor	UGP-DL10001191

NO	Item	Code
28	Ignition pin	UGP-DL10001192
29	Thermocouple	UGP-DL10001349
30	Push button	UGP-DL18301034
31	Spring	UGP-DL18301112
32	Safety valve	UGP-DL18301005
33	Thermostat gas inlet connector	UGP-DL10001114
34	Thermostat	UGP-DL18301115
35	Safety valve gas inlet connector	UGP-DL10001115
36	Clip	UGP-DL00009059
37	Thermostat holder	UGP-DL10001044
38	Thermostat knob	UGP-DL18301033
39	Control panel	UGP-DL10001298
40	Control panel label	UGP-DL10001297
41	Freezer door	UGP-DL10001070
42	Freezer door gasket	UGP-DL10001080
43	Freezer door hinge	UGP-DL10001078
44	Shelf cap	UGP-DL10001033
45	spring	UGP-DL10001014
46	spring	UGP-DL10001059
47	Top shelf	UGP-DL10001065
48	Shelf clamp	UGP-DL10001121
49	Bottom shelf	UGP-DL10001066
50	Top balcony	UGP-DL10001006
51	Bottom balcony	UGP-DL10001007
52	Egg tray	UGP-DL10001104
53	Ice cube	UGP-DL03001004
54	Fridge door	TBA
55	Washer	UGP-DL08501152
56	Bottom hinge	UGP-DL08501199
57	Screw	UGP-DL00003005
58	Flat washer	UGP-DL00003022
59	Spring washer	UGP-DL00003019
60	Foot	UGP-DL00010053
61	Sealing ring	UGP-DL10001136
62	Nut for gas inlet nipple	UGP-DL00003077
63	Draught shield	UGP-DL18301042

NO	Item	Code
64	Nut for jet	UGP-DL18301172
66	Bottom plate	UGP-DL10001197
67	Insulation cap	UGP-DL10001094
68	Check point body	UGP-DL10001291
69	Check point connector	UGP-DL10001289
70	Check point plug	UGP-DL10001290
71	G1/8 nut	UGP-DL18301029
72	Washer	UGP-DL00009306
73	Thermocouple connector	UGP-DL22001180
74	Rotary Switch	UGP-DL10001213
75	Rotary Switch holder	UGP-DL10001271
76	Rotary Switch small holder	UGP-DL10001272
77	power Cord	UGP-DL10001252
78	connection wire	UGP-DL10001327
79	connection wire	UGP-DL10001328
80	connection wire	UGP-DL10001329
81	connection wire	UGP-DL10001310
82	12V terminal block	UGP-DL00013109
83	indicator lamp	UGP-DL00013080
84	indicator lamp	UGP-DL10001299
85	Heater	UGP-DL00013391
86	Heater	UGP-DL00013536
87	handle	UGP-DL00003101
88	connection wire	UGP-DL10001350

Warranty

UNIQUE UGP-3

PROPANE FREEZER - 3 YEAR LIMITED WARRANTY

(1 year parts – 3 year cooling system)

Unique Gas Products Ltd. *warrants that this* **Unique-3** *freezer is free from defects in material and workmanship under normal usage and service under the following terms:*

1. *This Warranty is made only to the first purchaser ("original purchaser") who acquires this freezer for his/her own use and will be honored by* ***Unique Gas Products Ltd.*** *and by the Seller.*

2. *Any part of this freezer returned to the Seller or* ***Unique Gas Products Ltd****, which upon examination is determined by them to have been defective in material or workmanship, will at their option be either repaired or replaced under this warranty, without charge for materials/parts. (Customer is responsible for labour)*

3. *The obligation to repair or replace defective parts will apply only to parts returned within one year of the date of purchase and will constitute the Sellers sole obligation under this Warranty.*

The Seller will have no obligation under this warranty with respect to conditions unrelated to the material or workmanship of this freezer. Such unrelated conditions include without limitation:

a) *faulty installation (or venting) and damage resulting therefrom; not installed by Seller*
b) *the need for normal maintenance of this freezer (including the cleaning of the Burner, Venturi, Orifice, Flue tubes and assurance of proper propane gas pressure);*
c) *any accidents to or misuse of any part of this freezer and any alteration thereof by anyone other than the Seller or its authorized representative.*

This **Unique 3** *freezer* ***must*** *be serviced regularly as outlined in the Owner's Manual.* ***Unique Gas Products Ltd.*** *and the seller will not be liable for direct or indirect loss of foods caused by failure in operation. In case of failure, the owner must provide proof of purchase, Model, and Serial Number to the Seller or* ***Unique Gas Products Ltd.***

"CARRY IN" Warranty due to remote locations, it is the customer's responsibility to bring items to dealer for review.

Please fill out warranty card within 30 days and mail back for warranty coverage

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